

WHAT IS CLAIMED IS:

1. A process for producing a natural cocoa extract comprising treating a solid material comprising cocoa solids in an aqueous medium comprising a polyol and an enzyme material having glycosidase activity.
2. The process of claim 1 wherein the cocoa beans are non-defatted cocoa bean nibs.
3. The process of claim 1 wherein the cocoa bean nibs are treated at about 70 to 150°F.
4. The process of claim 3 wherein the cocoa bean nibs are treated at about 70 to 150°F for about 0.25 to 2 hours.
5. The process of claim 3, further comprising increasing the temperature to at least about 170°F.
6. The process of claim 1 wherein the polyol comprises propylene glycol, butylenes glycol, glycerin or a mixture thereof.
7. The process of claim 1 wherein the aqueous medium comprises about 5 to 50 weight percent polyol.
8. The process of claim 1 wherein the aqueous medium comprises about 10 to 30 weight percent propylene glycol.
9. A cocoa extract produced by the process of claim 1.
10. A food product comprising the cocoa extract of claim 1.

11. A process for producing a natural botanical extract comprising treating a botanical material in an aqueous medium comprising a polyol and an enzyme material having glycosidase activity at a temperature of about 70 to 180°F.
12. The process of claim 1 wherein the botanical material has a fat content of at least about 30 weight percent.
13. The process of claim 1 wherein the polyol is propylene glycol or glycerin.
14. A natural botanical extract produced by the process of claim 11.
15. A food product comprising the natural botanical extract of claim 11.
16. A process for the production of a natural cocoa extract comprising:
 - (a) treating a solid material comprising cocoa solids in an aqueous medium comprising an enzyme material having glycosidase activity; and
 - (b) contacting the enzyme-treated material with an aqueous solvent comprising an alcohol at a temperature of at least about 170°F to provide a primary extract.
17. The process of claim 16 wherein the alcohol comprises ethanol, propylene glycol, butylene glycol, glycerin or a mixture thereof.
18. The process of claim 16 wherein the aqueous medium of the treating step is used as the aqueous solvent of the contacting step and further wherein the treating step is conducted at a temperature of about 70 to about 150°F.
19. A process for producing a natural cocoa extract comprising treating a botanical material comprising cocoa solids in an aqueous medium comprising an alcohol, a polyol or a mixture thereof and an enzyme material having at least one

activity selected from the group consisting of glucosidase activity, cellulase activity, hemicellulase activity, galactomannanase activity, xylanase activity and pectinase activity at a temperature of about 70 to 180°F.

20. The process of claim 19 wherein the enzyme material has cellulase activity, hemicellulase activity and galactomannanase activity.

21. A cocoa extract made from the process of claim 19.